000531 - Sesame Chicken CACFP :	Components	Attributes	Allergens	Allergens	Allergens
000001 - Sesame Chicken CACFF.	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains:				? - Egg
Size of Portion: 2/3 CUP	Fruit:				? - Peanut
	Vegetable:				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions		
799939 GARLIC,RAW	1/3 cup + 1 1/2 Tbsp	Chop and sauté garlic and ginger in sesame oil until lightly browned.		
011216 GINGER ROOT,RAW	1/3 cup + 1 1/2 Tbsp			
004058 OIL,SESAME,SALAD OR COOKING	1 7/8 Tbsp			
011109 CABBAGE,RAW	15 3/8 cup	2. Add chopped cabbage and onions and continue to cook until slightly tender.		
011282 ONIONS,RAW	8 1/2 cup			
014429 BEVERAGES,H2O,TAP,MUNICIPAL	1/2 cup	3. Add water, broth, and sauces. Cook until warm.		
799989 BASE, CHICKEN, LOW SODIUM	7/8 tsp			
006175 SAUCE,HOISIN,RTS	3/4 Tbsp			
902942 General Tso Sauce	1 2/3 cups + 1 Tbsp			
902936 Sambal Oelek Chili Sauce	1 3/4 Tbsp			
012023 SESAME SEEDS,WHOLE,DRIED	1/3 cup + 1 1/2 Tbsp	4. Stir in sesame seeds. Heat until internal temperature reaches 165° F.		
901844 CHICKEN NUGGETS,LT&DK MEAT,BREADED,HTD-C	4 lbs + 5 ozs	5. Right before serving, add in chicken. Do not hold chicken in sauce for more than 15 minutes before service.		

\*Nutrients are based upon 1 Portion Size (2/3 CUP)

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Calories	301 kcal	Cholesterol	*35* mg	Sugars	*6.9* g	Calcium	68.30 mg	53.84% Calories from Total Fat
Total Fat	18.02 g	Sodium	569 mg	Protein	11.67 g	Iron	1.36 mg	*12.06%* Calories from Saturated Fat
Saturated Fat	*4.04* g	Carbohydrates	24.40 g	Vitamin A	230.6 IU	Water <sup>1</sup>	*134.55* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	3.30 g	Vitamin C	63.5 mg	Ash <sup>1</sup>	*2.14* g	32.41% Calories from Carbohydrates
								15.50% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

- \* denotes combined nutrient totals with either missing or incomplete nutrient data
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.